

# DINNERLY



## 20-Minute Pumpkin Ravioli with Fresh Parsley, Tomato and Zucchini



20 minutes



2 Servings

For a speedy dinner brimming with veg, dive into a bowl of these plump pumpkin ravioli. There's tender zucchini, fresh tomato and crunchy pepitas, plus a pop of nutty browned butter in the sauce.



## WHAT WE SEND

- 1 zucchini
- 1 tomato
- parsley
- 2 vegetable stock cubes
- 325g pumpkin and caramelised onion ravioli <sup>1,3,7</sup>
- 30g pepitas

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 60ml (¼ cup) boiling water
- 20g butter <sup>7</sup>

## TOOLS

- large saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 555kcal, Fat 27.4g, Carbs 54.7g, Proteins 19.9g



### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the ravioli. Quarter the **zucchini** lengthwise, then cut into 2cm chunks. Cut the **tomato** into 3cm chunks. Coarsely chop the **parsley** leaves and stems. Crush or finely chop **2 garlic cloves**.



### 2. Prep stock

Crumble **1 stock cube\*** into a heatproof jug, add **60ml (¼ cup) boiling water** and stir to dissolve.



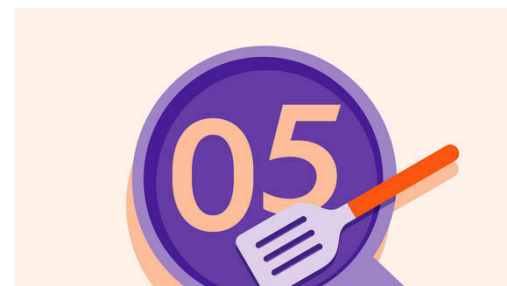
### 3. Cook ravioli

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Reserve **60ml (¼ cup) cooking water**, then drain the ravioli.



### 4. Make sauce

Meanwhile, melt **20g butter** in a medium deep frypan over medium heat. Add the **pepitas** and cook, stirring occasionally, for 1-2 mins until the butter is browned and smells nutty. Add the **zucchini** and **garlic** and cook for 2-3 mins until just tender. Add the **stock** and bring to the boil, then remove the pan from the heat.



### 5. Serve up

Add the **tomato**, **ravioli**, **reserved cooking water** and **half the parsley** to the zucchini mixture. Season with **salt and pepper** and toss to coat. Divide the **ravioli** among bowls, scatter over the **remaining parsley** and enjoy.



### 6. Make it yours

If you like a kick of heat, scatter over a pinch of chilli flakes.